

REFUND INFORMATION

No Refunds will be issued after the class start date. A \$25 fee will be charged to reschedule an unattended class. In the case that ALAofSD cancels the class, full refunds will be issued.

ALAofSD
PO Box 4261
Rapid City, SD 57709
(605) 381-0153

FOOD SAFETY TRAINING FOR CERTIFICATION



*Please see list of locations
And Check the site you will
be attending*

Presented by:

ALAofSD

ASSISTED LIVING ASSOCIATION
OF SOUTH DAKOTA

PROGRAM OVERVIEW

This course meets the requirements of the State of South Dakota for food service in Assisted Living Facilities, food service establishments and mobile food service establishments.

This certification is good for 4 years in South Dakota.

The training provided will be taught from the ServSafe Essentials, 4th Edition with an Exam at the end of the course. It will include the South Dakota Department of Health Food Service Code.

A ServSafe Certification Certificate will be issued for those who attend this 9 hour Course and Pass the Examination with a 75% or higher score.

REGISTRATION INFORMATION & FEES:

ALA of SD Members ~ \$120/person

Non-Member ~ \$140/person

Space is limited to 20 attendees.

Registration must be received six (6) weeks prior to the date selected so Course books can be mailed out to participants.

Participants must read and review the ServSafe Book to enable them to pass the Exam.

LOCATION & AGENDA

Date	Location	Check Location
April 24, 2007	Spearfish, SD	_____
May 17, 2007	Chamberlain, SD	_____
June 19, 2007	Mitchell, SD	_____
June 21, 2007	Brookings, SD	_____
July 17, 2007	Spearfish, SD	_____
Aug. 14, 2007	Spearfish, SD	_____
Oct. 10, 2007	Deadwood, SD	_____
Nov. 8, 2007	Chamberlain, SD	_____

8:00 a.m. – 5:00 p.m.

with one hour for lunch on your own

Exam will be given at 5:15 p.m.

COURSE CONTENT

Sanitation Challenge

Providing Safe Food

The Microworld

Contamination, Food allergens, and

Foodborne Illnesses

The Safe Foodhandler

The Flow of Food through the Operation

Purchasing and Receiving

The Flow of Food: Storage

The Flow of Food: Preparation

The Flow of Food: Service

Food Safety Management Systems

Sanitary Facilities and Pest Management

Sanitary Facilities and Equipment

Cleaning and Sanitizing

Integrated Pest management

Food Safety Regulations and Standards

FACULTY

Valeria Shoemaker, RN, BA

Co-President/CEO ALASD

Valeria is a registered ServSafe* Instructor and Proctor for the National Restaurant Association Educational Foundation.

REGISTRATION FORM Food Safety Training for Certification

Name _____

Address _____

City _____

State _____

Zip _____

Phone _____

Name _____

Address _____

City _____

State _____

Zip _____

Phone _____

Name _____

Address _____

City _____

State _____

Zip _____

For Additional Attendees please copy this form and provide us with their Name, Address and Phone number so we may send them a ServSafe* Course Book in advance of the course for their study.

Please enclose check made payable to ALASD.

Number attending _____

Amount enclosed \$ _____

Please see back panel for refund information!

Mail Registration To:

Barbara Szymonski

ALASD Chairman

PO Box 4261

Rapid City, SD 57709

or FAX: 605-718-5627

Call Barb Szymonski at
605-381-0153 for further
information
or email:

bszymonski@rushmore.com